

**FULL INSTRUCTIONS FOR
INSTALLING AND OPERATING
YOUR HOTPOINT BUILT-IN/
BUILT-UNDER OVEN
MODEL 6140**

SPARES and ACCESSORIES: To purchase spares and accessories send your Accessories Order Form to your Spares Centre. If the accessory or spare part you want is not on the form then contact your Spares Centre for prices and availability.

- Service Office and Spares Centre
- Service Office only

ABERDEEN: 68 Garden Place, AB1 1UL. Tel: **Aberdeen 642263.**
GUNDEE: Bannerman House, South Tay Street, DD1 1NR.
 Tel. Dundee 28383.
FOINBURGH: 35 West Bowling Green Street, Leith, EH6 5NX.
 Tel. 031-554 1431.
RENFREW: West Lodge Road, Blythswood Estate, PA4 9EN.
 Tel: Service Office 041-886 6241
 Soarea Centre 041-886 5611.

- **NEWCASTLE:** 31 Mosley Street, NE1 1YF.
- **TEI:** Newcastle 2321008
- **MIDDLESBROUGH:** 59 Albert Road, TS1 1NG.
- **TEI:** Middlesbrough 244336
- **HULL:** Custom House Building, Whitefriargate, HU1 2EU.
- **TEI:** Hull 2124777.
- **MEXBOROUGH:** Morpeth Richards, Swinton Works, SG4 8AJ.
- **TEI:** Mexborough 662831.
- **WETHERBY:** Sandbeck Lane, LS22 4TW.
- **TEI:** Service Office Wetherby 6128/61444
- **Sales Centre Wetherby:** 61221.

- **LINCOLN:** Fifth Road, LN6 7BW.
Tel: Lincoln 512300
- **LEICESTER:** 65 Belgrave Gate, LE1 3HR.
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398 Cambridge Street, NN8 1DW.
Tel: Wellingborough 223669.
- **NOTTINGHAM:** Ashling Street, NG2 3JB.
Tel: Soares Office Nottingham 862431
Soares Centre Nottingham 860387.

- **NORWICH:**
92 Inner St., Glais Street,
NP1 1TL. Tel: 01603 620581.
- **PETERBOROUGH:**
Celia Road, PE2 9J8.
Tel: Peterborough 64741.
- **LUTON:** 5 Crawley Road,
LU1 1HX.
- **CHELMERSFORD:**
Industrial Buildings,
Benwell Lane, Chelmsford,
Essex. Tel: Chelmsford 259311.

Shares and accessories
may be ordered from
Hopton Spares
Hopton Spares Dept.,
Celia Road, Peterborough
PE2 9J8. Tel:
Peterborough 66989

SUTTON: 2 St. Nicholas Road, SM1 1EH. Tel: 01-643 0921
HAILSHAM: 1 Kingswood, North Street, BN21 1DQ.
 Tel: Hailsham 642733
WEMBLEY: 68 East Lane, HA9 7PQ.
 Tel: Office for S. & Herts and Middlesex: 01-908 1933
 Office for London area 01-904 1250
 Spares Centre 01-904 0201.
LARKFIELD: Larkfield Trading Estate, New Hythe Lane,
 ME20 6SW. Tel: Service Office Maidstone 716571
 Spares Centre Maidstone 716531.

- **BRISTOL:** 3/5 Brislington Hill, Brislington, BS4 5BQ. Tel: Bristol 714471.
- **PLYMOUTH:** 69 Mutley Plain, PL4 6JH. Tel: Plymouth 262631.
- **TOTTEN:** South Hampshire Industrial Park, Salisbury Road, SO4 3SA. Tel: Service Office Totton 861981
Spares Centre Totton 867933.

Hotpoint Ltd, Peterborough PE2 9JB, England

KENDAL: 2B Highgate, LA9 4SX.
Tel: Kendal 24483.
PRESTON: 24/25 Cannon Street,
PR1 3NR. Tel: Preston 24311.
ST. HELENS: 40 Cowley Hill Lane,
WA10 2AD. Tel: St. Helens 351515
ELLESMEERE PORT:
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Tel: 051-355 2141.
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Heaton Mersey, SK4 3QT.
Tel: Stockport Office 061-442 8677
Saunders Centre 061-432 2515

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LL31 9RZ. Tel: 09anwy 82626.
BRIOGEND: 18 Western Avenue,
Bridgend Industrial Estate, CF31 3SL.
Tel: Service Office Bridgend 64121
Spares Centre Bridgend 64127.

STOKE-ON-TRENT: West Avenue,
 Nelson Estate, Kidsgrove, ST7 1TN.
 Tel: Kidsgrove 774511.
ALORIOGE: Westgate, WS9 8UX.
 Tel: Service Office Aldridge 743374
 Snares Centre Aldridge 743377.

• **OIOCOT: 224 Broadway, OX11 8RS.
Tel: 01870 817711.**
Spares and accessories may be ordered from either Aldridge or Wembley Centres.



TEL: 01904 231111
 FAX: 01904 231111
 MAIL SHOPS: Kingswood, 1000 Street, B27 1DQ.
 TEL: 0116 234733
 WEBLEY 68 East Lane, HA9 7PQ.
 TEL: Office for S. Herts and Middlesex 01-908 1933
 TEL: Office for London area 01-904 1280
 SPACES CENTRE 01-904 0201.
 LARKFIELD: Larkfield Trading Estate, New Hythe Lane,
 ME20 6SW. TEL: Service Office Maidstone 716571
 SPACES CENTRE Maidstone 716631.

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Before you operate your new Hotpoint Built-In/Built-Under Oven

Please read these instructions fully.

1. Ensure that the cooker is installed by a qualified electrician following the instructions below.
2. For your own safety and to get the best results from your oven it is important to read through this Handbook **before** using your cooker for the first time.

Electrical Requirements

- Any electrical wiring must be carried out in compliance with the appropriate IEE and electricity board regulations by a qualified electrician, eg. your local electricity board or a contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC).

- **WARNINGS – INCORRECT INSTALLATION COULD AFFECT THE SAFETY OF THE OVEN.**

- **ALL APPLIANCES MUST BE EARTHED.**
- **BEFORE CONNECTING OR INSTALLING THE OVEN THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF.**

- **THE INSTALLER MUST** check that the voltage shown on the rating plate corresponds with the house electricity supply.
- The oven can be connected to a standard 13A supply with a switch in a readily accessible position adjacent to the unit, or the oven must be supplied via a suitable double pole isolating switch.
- The loading for this appliance is 2.8kW.
- If the oven is to be wired into a connector unit this may be positioned behind the oven provided the following requirements are met:
 - i) The connector unit must not project more than 25mm from the wall.
 - ii) The top of the connector must not be more than 100mm above the base of the oven recess.
- After unpacking the oven, stand it on the packing base to avoid damage.

Electrical Connections

- Remove the terminal cover at the rear base of the cooker. Pass the cable through the cable clamp and connect to the appropriate terminals provided. Allow sufficient cable so that the oven can be set down on the floor whilst still connected up. Tighten the screws on the cable clamp and replace the terminal cover. Make mains connections.

WARNING: CHILDREN SHOULD NOT BE ALLOWED TO PLAY WITH THE CONTROLS OR TAMPER WITH THE APPLIANCE.

Hotpoint Service Cover

Hotpoint's Free Five Year Guarantee

From the moment your appliance is delivered, Hotpoint guarantees it for **FIVE YEARS**.

- In the Five Years all replacement parts are **FREE** provided they are fitted by our own Service Engineer. During the first year our Engineer's time and labour is also free.
- After the first year we will charge for our Engineer's time and labour. We do, however, operate a range of Service Plans (see opposite) which for an annual payment enables you to cover any repair costs which may be necessary.
- All of our service repairs are guaranteed for twelve months in respect of our labour and any parts fitted.
- The appliance must be used in the United Kingdom and must not be tampered with or taken apart by anyone other than our own Service Engineer.
- You may, however, buy parts which can be safely fitted without specialist knowledge or equipment. The correct fitting of such parts provided they are genuine Hotpoint spares, will not affect your Guarantee. Parts are available from our main Hotpoint Spares Centres (see back page).
- Our Guarantee does not cover the cost of any repair which is needed because of power cuts, accidents or misuse. Nor does it cover the cost of any visit to advise you on the use of the appliance. Please read the instruction book thoroughly.
- If at any time during the Guarantee period we are unable to repair your appliance, we will refund any repair costs paid to us in the previous twelve months. We will also offer you a new appliance at a reduced charge instead of a repair.
- Our Guarantee is in addition to and does not affect your legal rights.
- Should you need independent advice on your consumer rights, help is available from your Consumer Advice Centre, Law Centre, Trading Standards Department and Citizens Advice Bureau.
- All Hotpoint servicing is done by our own Service Organisation located throughout the United Kingdom and Southern Ireland. It will be happy to deal with any problems.

Hotpoint's Service Care

Whether you have just one or a number of Hotpoint appliances in your kitchen Hotpoint has a range of Service Schemes to give you complete peace of mind.

Service Cover

One annual payment covers you for all repairs for **individual appliances**. If two or more appliances are covered a 20% reduction is made on each fee. There is also the option of **Service Cover with Maintenance** at additional cost and both Cover Plans are renewable each year by mutual agreement. To make sure that you have the opportunity to participate in this Plan, please complete and post the enclosed Application for Hotpoint Service Cover Plan with your remittance to your nearest Hotpoint Service Office.

Cooker Cover

One annual payment covers you for all repairs for **any number of Hotpoint Ovens, Microwaves, Hobs and Cooker Hoods** purchased. There is also the option of **Cooker Cover with Maintenance** at additional cost and both Cover Plans are renewable each year by mutual agreement.

Kitchen Cover

One annual payment covers you for all Repairs and a Maintenance Check for **all Hotpoint appliances owned** which are less than ten years old. Kitchen Cover also covers loss of food up to the value of £250 in our refrigeration and freezer products. Any additional Hotpoint appliances purchased after you have joined **Hotpoint Kitchen Cover** will automatically be included during the current annual period of cover without any further charge.

Full details and costs of these Service Plans can be obtained from your local Service Office (see back page).

Annual Safety/Maintenance Checks

Hotpoint strongly recommends that all its appliances are regularly checked for electrical and mechanical safety whether or not they are covered by a Service Plan.

Proof of Purchase

For future reference please attach your purchase receipt to this booklet and keep it in a safe place.

Spares and Accessories

Spares and accessories can be ordered from your local Hotpoint Spares Centre (listed on the back page), using the order form enclosed.

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Retention of this Instruction Book

This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance. If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings.

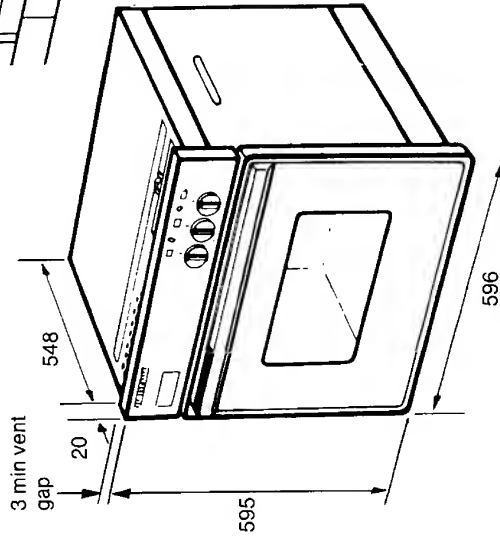
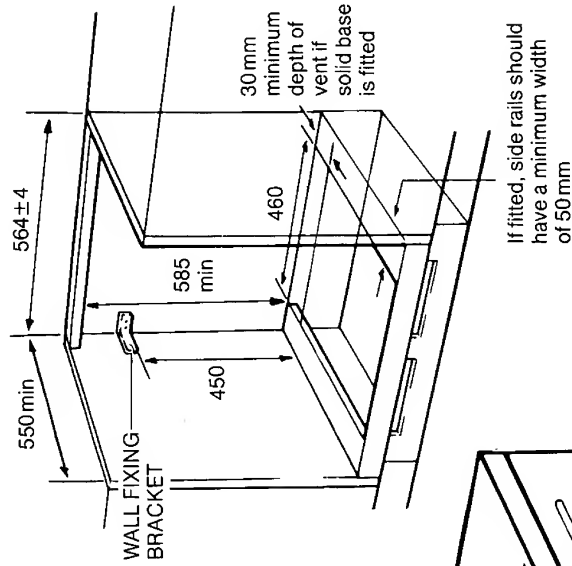
If the Book is lost or damaged a copy may be obtained from Hotpoint Ltd, Celta Road, Peterborough, PE2 9JB.

Installing your Oven

Dimensional Requirements

The oven can be built under a work surface or into a tall housing unit. Dimensions for the housing unit under a work surface are given in Fig. 1. For a tall housing unit the recess should be similar. If the housing unit is not already attached to the wall this must be done using the bracket supplied.

Adequate ventilation must be provided – see Fig. 2 for ventilation under a work surface and Fig. 3 for a tall housing unit. For the tall housing unit particular attention must be paid to ensure that the air inlet and outlet areas are kept clear and sufficient space is allowed between the top of the housing unit and the ceiling.



The housing unit into which the oven is to be placed should be solid wood or have a melamine or laminate finish.

If it still won't work...

Contact the Service Office

If there is still a problem with your Oven after checking the points above:

1. Switch off the Oven at the cooker control panel.
2. Call your nearest Hotpoint Service Office or local importer (outside the UK). The telephone number is shown on the back page. Note the number down in the space below:

.....

When you contact us we will want to know the following:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model number of your machine (6140) and the colour.
5. The date of purchase. Enter the date here:

.....

Please make sure you have these ready when you call.

Spare Parts

Please remember your new appliance is a complex piece of equipment.

'DIY' repairs or unqualified and untrained service people may put you in danger, could damage the appliance and might mean you lose cover under Hotpoint's Parts Guarantee.

If you do experience a problem with the appliance don't take risks; call in

Hotpoint's own Service Engineer. The address and telephone number of your nearest Hotpoint Service Office is in your local telephone directory.

Our spare parts are designed exclusively to fit only Hotpoint appliances. Do not use them for any other purpose as you may create a safety hazard.

If something goes wrong...

First, don't panic! There may be nothing wrong. Check the points below before calling your Hotpoint Service Office.

1. Check that the mains supply is switched on.
2. If the Timer is showing **000** and is flashing then the power supply has been interrupted and the Timer must be reset (see page 9).
3. Check that the Oven Timer has been set to manual operation and not left on automatic (see pages 10 and 11).
4. Have you turned both the Oven Selector **[E]** and the Oven Temp Selector **[I]** to the appropriate positions.
5. If grilling have you turned the Oven Temp Selector to **[E]** or **[F]** and the Dual Grill Control to the required setting.

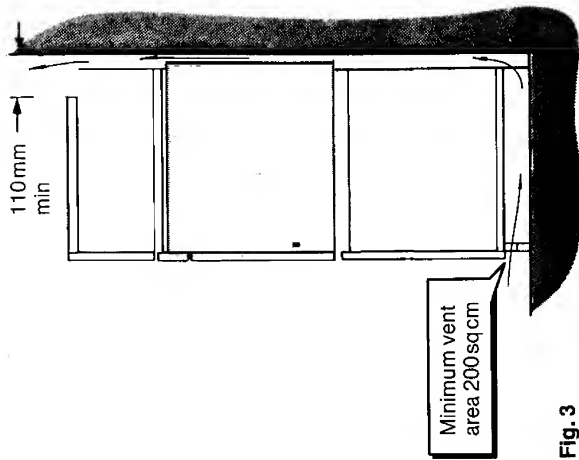


Fig. 3

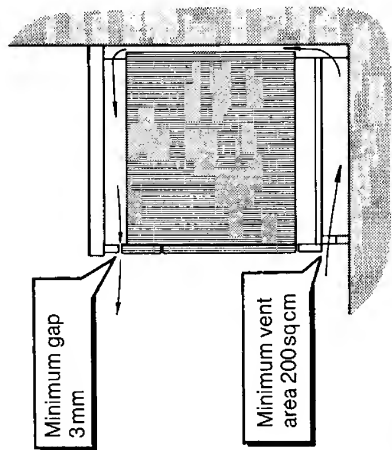


Fig. 2

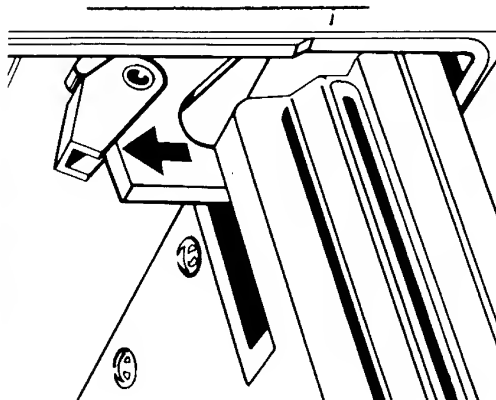


Fig. 4

Do not lift or carry the oven by the door handles. It is advisable to remove the oven door before attempting to lift the oven. To do this open the door fully and swing the hinge steps upwards (Fig. 4). Close the door as far as the 'stop' position. Lifting the door slightly pull it, complete with hinges, away from the oven housing (Fig. 5). Then lift up the

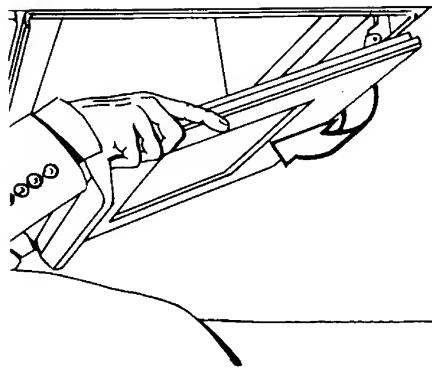
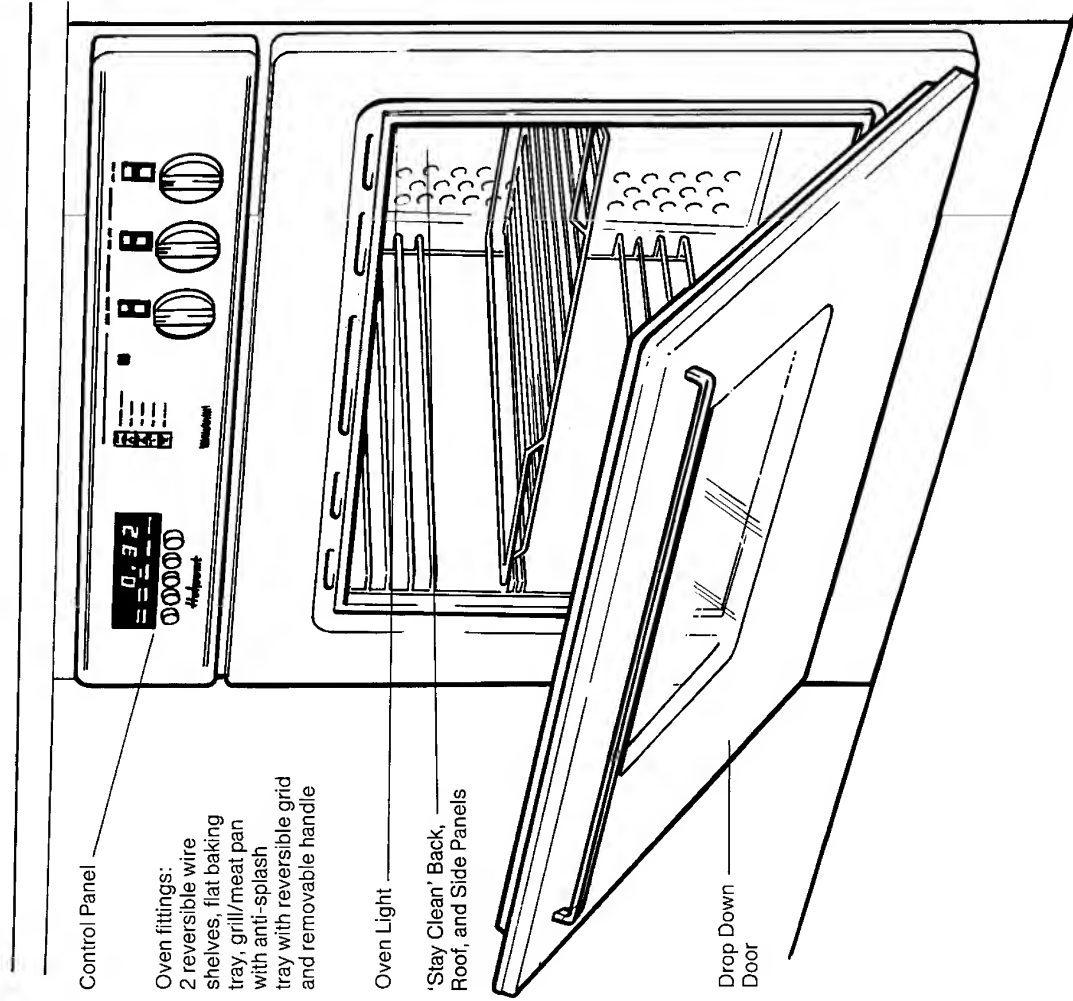


Fig. 5

oven using the handles in the side of the oven casing and push it into the recess, making sure that the connecting cable is not trapped beneath or behind. Centralise the oven within the housing unit and secure through the side trims using two of the black screws supplied. Replace the oven door.

The main parts of your Oven



WARNING: DO NOT TOUCH THE GLASS DOOR WHEN THE OVEN IS IN USE AS THIS AREA CAN BECOME HOT.

'Stay Clean' Liners

The back, roof and sides of the oven are fitted with 'Stay Clean' Liners which absorb cooking soils.

At high temperatures the special surface enables these soils to be slowly destroyed. The higher the temperature the more effective this will be. In most cases this cleaning operation will take place during cooking. However, if higher cooking temperatures are not regularly used then it may be necessary, in order to prevent heavy soiling, to run the oven from time to time at a higher setting of 250°C for a couple of hours.

Should it be necessary the 'Stay Clean' side and roof panels can be removed by simply sliding them out. The 'Stay Clean' liners can then be washed in warm soapy water followed by rinsing in clear water. Dry well with a soft cloth.

Note

DO NOT grill without the roof liners in position.

DO NOT use enzyme washing powders, harsh abrasives or chemical oven cleaners of any kind.

DO NOT wash them in a dishwasher.

To remove the metal shelf fittings from the side liners simply push the metal fittings upwards until the base section is disengaged from the retaining holes. To replace the fittings place the longer locating ends into the retaining holes at the top of the liner and allow the fitting to slide down to engage the base section in the retaining holes.

Oven Fittings

The shelf fittings can be removed as described above. They and the wire shelves can be cleaned either in a dishwasher or by using a fine steel soap pad to remove stubborn stains.

Oven Interior

To clean the oven interior remove all the oven fittings and if necessary the 'Stay Clean' liners.

All types of oven cleaners can be used, but **DO NOT** allow abrasive cleaners or oven spray to come into contact with the 'Stay Clean' liners, oven surround or trims. Use a fine steel wool soap pad to remove stubborn stains.

How to replace the oven light

Should the oven light fail to work, **switch off** the mains supply to the oven. Access to the bulb can be gained after first removing the lamp cover by turning anti-clockwise. The bulb can then be unscrewed and replaced by one of a similar type (Part No. 613002) which can be obtained from your nearest Hotpoint Service Centre (see back cover).

Note: Additional shelves and baking sheets can be obtained from your local Hotpoint Spares Centre, listed on the back page.

Care and Cleaning of the Oven

WARNING: BEFORE CLEANING SWITCH THE OVEN OFF AT THE COOKER CONTROL PANEL AND ALLOW IT TO COOL.

Cleaning the Outside

Clean the outside by wiping down with a damp cloth using a small amount of detergent, followed by wiping down with a dry clean cloth.

Note: DO NOT use scouring pads or abrasive powder which will scratch the glass.

Cleaning the Oven Door

The door can be removed for cleaning. To do this, open the door and swing the hinge stops upwards (Fig. 6). Close the door as far as the 'stop' position. Lifting the door slightly, pull it, complete with hinges, away from the oven housing (Fig. 7).

Stubborn stains on the inside of the door can be removed by using a liquid cleaner eg. *Jif*. During cleaning the doors must not be immersed in water. Do not use cleaners which contain bleach as they may dull the surface. After cleaning, wipe over with a damp cloth and dry with a soft cloth.

WARNING: DO NOT RUN THE OVEN WITHOUT THE DOOR FITTED.

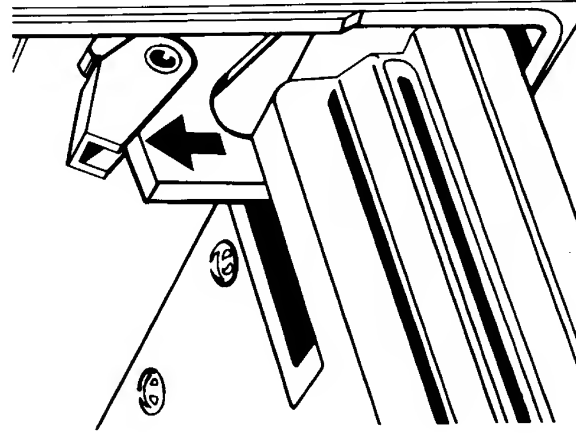


Fig. 6

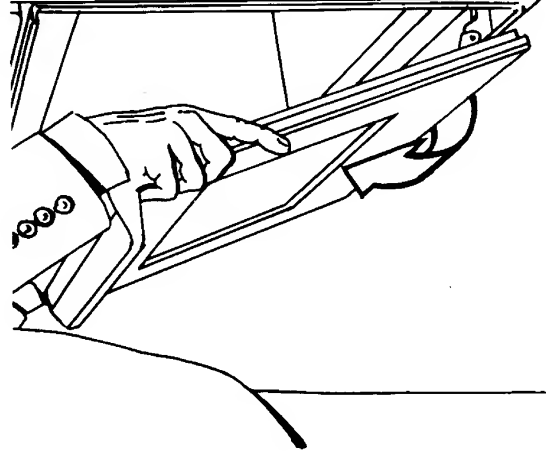


Fig. 7

The Cooking Systems in your Oven

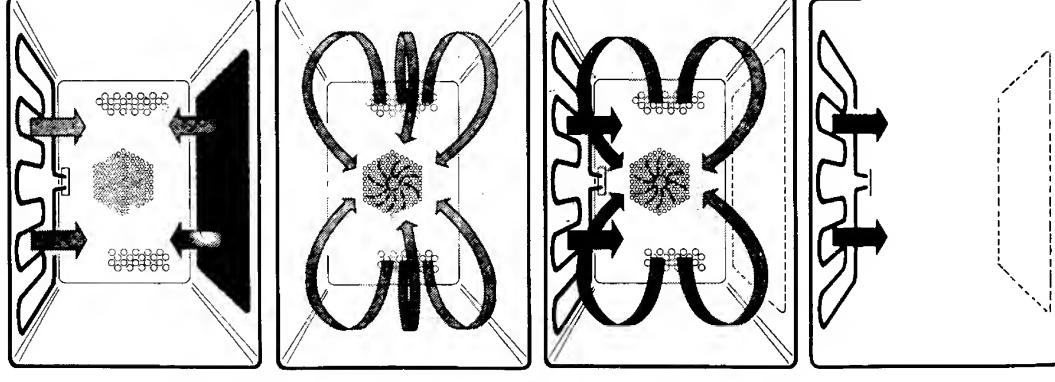
Your new oven is equipped with four different cooking systems:

1. **Conventional Cooking** – with upper and lower heat. This system is particularly suitable for roasting and baking on one shelf only.
2. **Fan Cooking** – the fan oven operates by constantly moving heated air around the oven. This gives improved efficiency and, in general, enables the use of lower temperatures for cooking. It also means that there is less need to be particular about shelf positions and that you can bake at more than one level simultaneously.
3. **Fan Grilling** – this is a combination of heat from the grill element and hot air circulated by the fan. Joints of meat and poultry will be browned as if they were cooked on a rotisserie or spit but more economically as the door is left closed.
4. **Grilling** – the oven can also be used for conventional grilling with a full width, fully controllable grill.

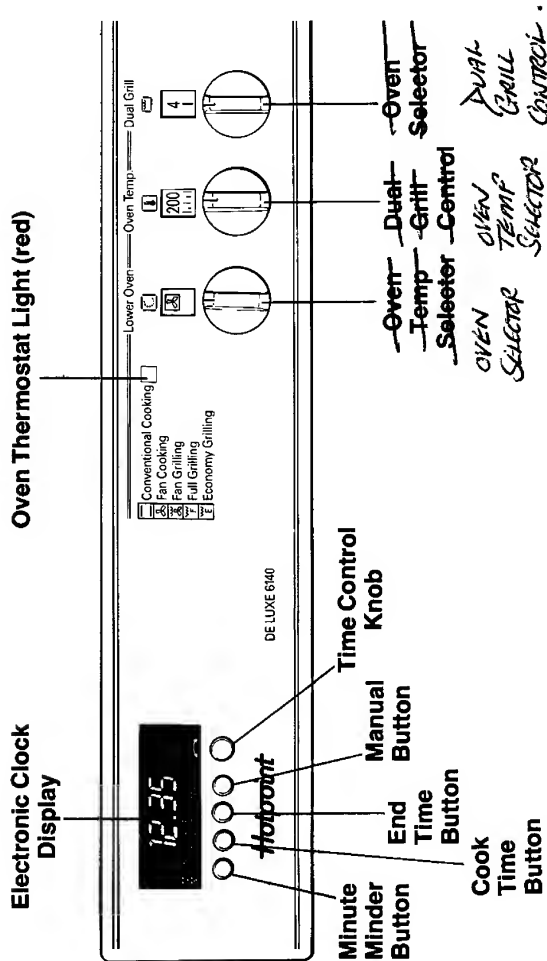
The grill also has an economy setting which enables you to use just the middle section.

Note: The Oven Door should be closed when grilling.

These four systems of cooking are described more fully in the separate Recipe Book and we would suggest you read right through the Introductory Section of that book **before** using the oven.



The Controls



Before using the Oven, the Oven Selector must be turned to the appropriate position. The control has three settings.



Fan Cooking



Fan Grilling



Conventional Cooking

When the Oven Selector is turned to one of these settings the Control Panel will light up and the light inside the oven will come on.

Now turn the Oven Temp clockwise to the required temperature. The thermostat light will immediately come on when either Conventional or Fan Cooking is selected and will remain on until the oven reaches the

required temperature. The light will then automatically go on and off during cooking as the oven thermostat maintains the temperature. If the thermostat light does not come on when the Oven Temp is turned on, make sure that an arrow is not flashing above the Manual Button on the Automatic Oven Timer. This means that the Oven is in the Automatic mode and to change it to Manual operation, the Manual Button must be pressed so that the arrow disappears. When Fan Grilling is selected the thermostat light will not operate.

To use the grill set the Oven Temp Selector to Economy or Full width setting and the Dual Grill Selector within the range of 1-9 and remember to keep the oven door closed. After use, always set the controls back to 'O' Off.

Fan Grilling

Turn the Oven Selector to and the Oven Temp Selector to the required temperature. The heat for Fan Grilling is provided by the grill element at the top of the oven and this heat is circulated around the food by the fan. The element and the fan are switched on and off alternately. It is ideal for roasting a joint or a chicken and has the same result as if you were cooking on a rotisserie but more economically as the door is left closed. There is no need to pre-heat the oven. Insert the grill pan and anti-splash tray on the floor of the oven or at shelf position 1. Place the food on one of the oven shelves and insert at shelf position 1, 2 or 3, depending on the height of the food. For large pieces of meat or several pieces a lower temperature and a longer grilling time will be necessary.







Warming Dishes

The Oven can be used just to warm dishes or for keeping food hot. Dishes should not be placed directly on the floor of the oven and the Oven Temp. Selector should not be set above 75°C.


WARNING: DO NOT PUT DELICATE CHINA OR ITEMS WHICH COULD BE AFFECTED BY HEAT INTO THE OVEN.

Fan Cooking

Turn the Oven Selector  to  and the Oven Temp selector  to the required temperature. The heat for Fan Cooking is provided by an element situated at the back of the oven and around the fan. Therefore with this cooking system it is possible to utilise the floor of the oven, either by standing baking tins directly on the floor of the oven or by placing an inverted shelf  on the floor. This allows for greater flexibility within the oven.

Baking

The advantage of this method of cooking is that as the oven heats up more quickly and generally foods cook at a lower temperature than in a conventional oven, pre-heating the oven is only required for certain types of food eg. Yorkshire pudding, bread, or if the cooking time is less than 25 minutes. Since the distribution of heat is more even most foods will cook satisfactorily in any shelf position, but the shelves should be evenly spaced. If only one shelf is being used then position 1 is preferable. Temperatures selected should be 10-30°C lower than with conventional heating – see separate recipe book.

When cooking a complete meal – for instance roast beef, roast potatoes, Yorkshire pudding and apple pie, place meat/potatoes on anti-splash tray in the meat pan and stand the pan on an inverted shelf  situated on the floor of the oven. Place the apple pie and Yorkshire pudding on a shelf at position 3.

When batch baking large quantities of food for home freezing or parties, use shelf positions 1, 3 and 4. Remember to place the food to be

cooked in the centre of each shelf to allow for even air circulation around the food. It may be necessary to increase the cooking times by a few minutes to allow for the larger mass of food, and to take out food on the upper shelf slightly earlier. If you are batch baking you will need to preheat the oven.

Detailed charts covering temperatures and shelf positions for Fan Cooking are given in the recipe book supplied.

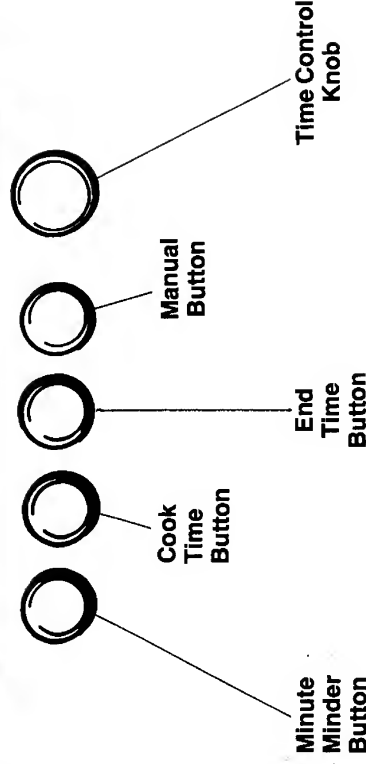
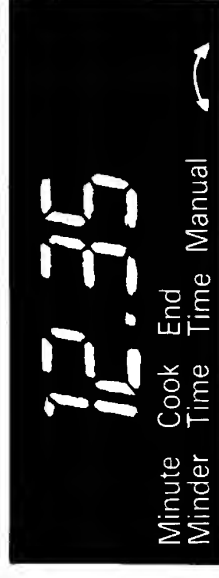



Defrosting

Without heat – for frozen foods such as cakes, fruit, etc. the Oven Temp Selector should be set at 'O' (Off) and shelf position 2 used.

With heat – for chicken portions, sausages, meat rolls, etc. turn the Oven Temp Selector to 50-75°C and again use shelf position 2. This method of defrosting is only recommended for food up to 2kg in weight and the food should be cooked immediately afterwards.


The Automatic Oven Timer



The Electronic Automatic Timer can be used to control the Oven, with the exception of the Grill. The timing operation is controlled by the Electronic Clock. Check that the clock is showing the correct time, if not reset it by pressing in both the Minute Minder and Cook Time Buttons and hold them in while turning the Time Control  until the correct time appears on the Clock. An arrow will flash above the Manual Button showing that the Oven is in the Automatic mode. To select Manual press the Manual Button and the arrow will disappear from above the button.




The Minute Minder

The Minute Minder can be used independently or in conjunction with the Automatic Timer and will give an audible reminder. It does not control the operation of the oven.

Press the Minute Minder Button and **00.00** will appear in the Display. Holding the button in turn the Time Control  to the length of time required. Release the button and the Clock will revert back to the time of day but with the arrow still showing above the Minute Minder Button. The Minute Minder Button can be pressed at any time to show how long it will be before it sounds. At the end of the set time the Minute Minder will sound for approximately 2 minutes but can be switched off beforehand by pressing any one of the buttons.



Conventional Cooking

Turn the Oven Selector  to the Conventional setting  and the Oven Temp Selector  to the required temperature. The heat for Conventional cooking is provided by the Grill element and the element under the floor of the oven. Therefore **DO NOT COOK DIRECTLY ON THE FLOOR OF THE OVEN**, or place food too close to the top element.

Baking

Always put the item you are baking in the centre of the shelf. You will find that shelf position 1 or 2 will give the best results. If using the flat baking tray supplied always have the sloping edge towards the front. If you are baking on more than one shelf then the Fan Cooking System is recommended.

Roasting

If roasting in an open dish, shelf position 2 is recommended. If roasting directly in the meat pan use the anti-splash tray supplied so that, during cooking, all the fat drains into the base cavity, this ensures that oven cleaning is kept to a minimum. If roasting or casserole cooking in a closed dish, it should be placed on one of the wire shelves either at position 1 or 2 depending on the size of the dish.

Detailed charts covering temperatures and shelf positions for Conventional Cooking are given in the recipe book supplied.

The arrow above the Manual Button will start to flash.


5. After use turn the appropriate controls to 'O' (Off) and press the Manual button to return the oven to Manual operation. (The arrow above the Manual Button will disappear.)

To set the Timer to switch OFF only

The Timer may be used to switch the oven OFF.

1. Follow step 1 as above.
2. Turn the Oven Selector to the type of heating required and the Oven Temp Selector to the correct temperature. The Oven thermostat light will come on and the oven will start to heat up.
3. The oven will automatically switch OFF when the End Time is reached. At that time the arrow above the End Time Button will disappear and the Minute Minder will start to sound to remind you that the meal is ready to take out. The Minute Minder will sound for approximately 2 minutes but can be switched off beforehand by pressing any one of the buttons. The arrow above the Manual Button will start to flash.
4. After use turn the appropriate controls to 'O' (Off) and press the Manual button to return the oven to Manual operation. (The arrow above the Manual Button will disappear.)

To set the Timer to switch ON and OFF automatically

1. Press the End Time Button and an indicator arrow will appear above the button. Holding the End Time Button in, turn the Time Control  until the time you want the meal to finish cooking appears on the Clock. Release the button and the clock will revert back to the time of day with a second indicator arrow visible above the Manual Button to show the oven is in the Automatic Cooking Mode.
2. Press the Cook Time Button, an indicator arrow will appear above the button. Holding the Cook Time Button in, turn the Time Control until the length of time you want the meal to cook for is shown on the Clock. (This sets the switching-on time.) Release the button and the clock will revert back to the time of day.
3. Turn the Oven Selector to the type of heating required and the Oven Temp Selector to the correct temperature.
4. The Oven will automatically switch ON (the middle indicator arrow will disappear) when the pre-selected start time has been reached and switch OFF when the End Time is reached. At that time the arrow above the Cook Time Button will disappear and the Minute Minder will start to sound to remind you that the meal is ready to take out. The Minute Minder will sound for approximately 2 minutes but can be switched off beforehand by pressing any one of the buttons.







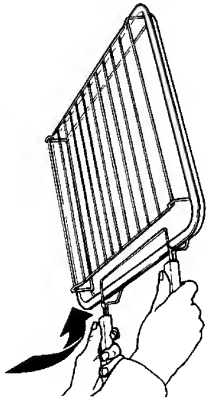
Grilling

Full Width or Economy Settings

The grilling facility in the Top Oven enables you to use the full width of the grill or just the middle section depending on the amount of food you wish to grill at any one time.

To use the full width of the grill turn the Oven Temp Selector to  and for economy grilling turn it to . In both positions the grill power can be adjusted by means of the Dual Grill Control (settings 1-9). Grilling should be done with the Oven door CLOSED. There is no need to pre-heat. Use the grill pan with the anti-splash tray and the reversible grill pan grid if necessary in positions 4-6, according to the thickness of the food. If you find excessive smoke is being emitted then turn the Dual Grill Control to a lower setting and/or move the grill pan to a lower position. The grill pan must be cleaned after every use. Excess fat build up in the bottom of the pan could cause a fire hazard.

Fix the grill pan handle securely in position. With the grill pan handle in the vertical position, place the chrome section centrally over the grill pan lip. Drop the handle away from the grill pan and ensure that the handle is secure before use (see illustration).



General notes on using the Automatic Timer

1. When setting any part of the Timer always keep the appropriate button pressed in with one hand and turn the Time Control at the same time with the other hand.
2. After a button has been released an arrow will remain above it on the Clock to act as a reminder of what has been selected.
3. If the arrow above the Manual Button flashes this means that the Oven is in the Automatic mode. Press the Manual Button to change the oven to Manual operation. (The arrow disappears.)
4. If you wish to cancel or change one of the settings simply press the appropriate button and turn the Time Control back to **00.00**. Reset the appropriate button as required.
5. If after setting the Timer or when the meal has started to cook you

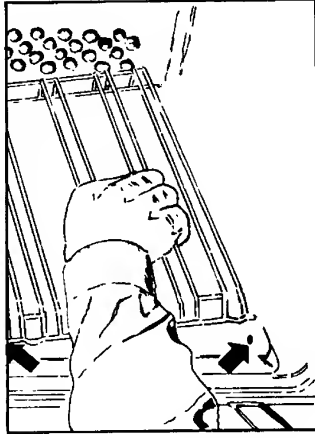
want to know how long it will take simply press the Cook Time Button and the length of time will be shown on the Clock.

6. If you want to know when the cooking will come to an end simply press the End Time Button and the finishing time will be shown on the Clock.
7. The Minute Minder can be set to come on before the end of automatic cooking eg. to remind you to put the vegetables on. The Minute Minder will sound a second time at the end of the automatic cooking period.
8. Always remember to press the Manual Button after you have used the Automatic Timer to return the Oven to Manual operation.

WARNING: CHILDREN SHOULD NOT BE ALLOWED TO PLAY WITH THE CONTROLS OR TAMPER WITH THE APPLIANCE.

Before using your Oven for the first time

In some models the shelf racks will have to be inserted. To do this first push the long ends of the racks into the top openings in the side walls and then insert the bottom ends in the holes provided.




Make sure the electricity supply is switched ON.

Your Oven is fitted with an Electronic Clock and Timer. When switching the oven on for the first time or if the power supply has been interrupted the Electronic Clock Display will flash **00.00**. To set the clock to the time of day press both the Minute Minder and Cook Time Buttons and hold them in while turning the Time Control until the time of day appears in the Display. When you have reached the right time release the buttons and the clock will operate. Remember that the clock is a twenty-four hour one so that 3 o'clock in the afternoon will show on the Clock as **15.00**.

Manual/Automatic

For normal operation (without automatic timing) the Manual Button must be pressed so that the arrow above the button disappears – this ensures that the Oven is in the Manual mode.

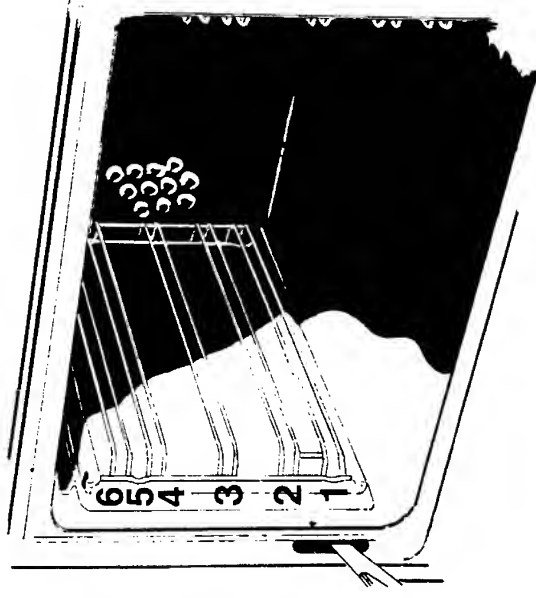
To remove the 'new smell', heat up the empty oven for 30 minutes keeping the door closed. To heat up the Oven turn the Oven Selector to  – the Control Panel will light up and the light inside the oven will come on – and set the Oven Temp Selector to 250. When you do this the Oven Thermostat light on the Control Panel will come on.

The new smell is due to any, temporary finish on oven fittings and elements and also any moisture absorbed by the lagging. The odour will cease after a short period of use.

Position of shelves

To obtain the best results it is recommended that you use the baking tray and meat pan provided either on their own if you are cooking on one shelf only or if cooking on more than one shelf in conjunction with your own baking tins.

Only put in the shelves or fittings you actually want to use. Unused shelves only restrict access and get in the way. If possible it is a good idea to remove the fittings when you have finished cooking so that when you next come to use the oven you do not inadvertently heat up unnecessary shelves or tins – as well as being more convenient this will save electricity.



Note: If using aluminium foil **never** allow the foil to touch the sides and **never** cover the interior or shelves with foil.



Key Contacts

After Sales Service

Over 1100 trained specialists, directly employed by us, ensure that you have complete confidence in both the appliances and services we offer.

Repair Service

UK: 08709 066 066

(Open 8 to 8 Mon - Fri, 8 to 6 Sat & 10 to 4 Sun)

www.theservicecentre.co.uk

Republic of Ireland: 1850 302 200

Note: Our Service Operators will require the following information:

Model Number

Serial Number

Extended Warranties

UK: 08709 088 088

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Republic of Ireland: 1850 502 200

Genuine Parts and Accessories

UK: 08709 077 077

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